

## THE USE OF DATE SYRUP CONCENTRATE (DIBIS) IN ICE CREAM PROCESSING

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**ABSTRACT:** *Sucrose used in the control ice cream mix was replaced in ratios (25, 50, 75 and 100%) with date syrup concentrate (dibis). The effect of this replacement on the chemical composition (Total solids, protein, fat, ash, carbohydrates and pH) and physical properties (specific gravity, weight per gallon, freezing point and viscosity) of ice cream mixes, as well as the overrun, melting resistance and sensory evaluation of resultant ice cream were investigated.*

*The addition of dibis had negligible effect on fat and protein content. Ice cream mixes containing dibis had a lower total solids %, carbohydrates % and pH than the control. Addition of dibis had a higher ash % than the control. Slight differences were found between specific gravity and weight per gallon compared with control ice cream mix and mixes containing dibis. Replacement of sucrose with dibis increased the viscosity of ice cream mixes. The freezing point of ice cream mixes decreased with the increase in the added dibis. The overrun and melting resistance of the ice cream increased with the increase in the added dibis. Ice cream containing the dibis at the ratios of 25, 50 and 75% were rated acceptable by panelists and got higher scores for organoleptic properties specially ice cream containing 50% dibis.*

*It is recommended that, dibis can be used to replace up to 50% of sucrose to give ice cream of good quality and better nutritive value.*

**Key word:** *Ice cream, Dibis (date syrup concentrate), Replacement of sucrose*